







Traditional Sambar



Before we begin making sambar, it always helps to soak tamarind in water earlier. So soak 1 tablespoon tamarind in 1/2 cup hot water for 20 to 30 minutes. Once the tamarind gets soft, then squeeze the tamarind in the water. Discard the strained tamarind and keep the tamarind pulp aside. Rinse 1/2 cup (100 grams) a couple of times in fresh and clean

the tamarind. (Rinse in the water well with the hot & cold water)